

La Cucina

presents

San Valentino alla Vita Nuova

Thursday February 14th 2008

Antipasto

Ostriche Piccanti

raw oysters on the half shell accented with shallots, red wine and finished with balsamic vinegar and crushed black pepper

Zuppa

Straciatella ai Porri

a rich chicken and vegetable broth garnished with whipped egg, parmigiano cheese, parsley and braised leek

Primo

Risotto al Barolo con Zucca

risotto of barolo wine topped with roasted acorn squash and shavings of grana padano

Secondi

Filetto di Manzo con Funghi Cardoncelli

grilled beef tenderloin topped with oyster mushrooms set atop an onion and potato tart, drizzled with truffle oil

Strabismo Salmoriglio

pan seared fresh pickerel accompanied with cannellini beans, dressed with fresh oregano, lemon and garlic

Dolce

Torta al Cioccolato con Crema di Lampone

individual chocolate torta kissed with raspberry cream, fresh raspberries and an almond crisp

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